



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA CHIQUITA TACOS		DATE 6/18/2015	REINSPECTION DATE 7/02/2015	PERMIT EXPIRATION 4/30/2016
LOCATION 15040 VALLEY BL, FONTANA, CA 92335			INSPECTOR John Ramos	
MAILING ADDRESS 15040 VALLEY BL, FONTANA, CA 92335			IDENTIFIER: VALLEY	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:38 AM	TIME OUT 12:00 PM	FACILITY ID FA0002041	RELATED ID PR0010108	PE 1620

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 94

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & excl			4	
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	⊗
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reservice of food			2
In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2

SUPERVISION		OUT
24. Person in charge present and performs duties		⊗
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints	1	
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food	1	
27. Food separated and protected	1	
28. Washing fruits and vegetables	1	
29. Toxic substances properly identified, stored, use	1	
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified	1	
31. Consumer self-service	1	
32. Food properly labeled & honestly presented	1	

EQUIPMENT/UTENSILS/LINENS		OUT
33. Nonfood contact surfaces clean	1	
34. Warewashing facilities: installed, maintained, used	1	
35. Equipment/Utensils approved; installed; clean; good repa	1	
36. Equipment, utensils and linens: storage and use	1	
37. Vending machines	1	
38. Adequate ventilation and lighting; designated area	1	
39. Thermometers provided and accurate	1	⊗
40. Wiping cloths: properly used and stored	1	
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices	1	
42. Garbage and refuse properly disposed; facilities m	1	
43. Toilet facilities: properly constructed, supplied, clea	1	
44. Premises; personal/cleaning items; vermin-proofin	1	

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean	1	
46. No unapproved private homes/living or sleeping qu	1	
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available	1	
48. Food worker cards	1	⊗
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		⊗
53. Impoundment		
54. Permit Suspension		



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Complied on 6/18/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed beef at 119°F in the steam table. Maintain hot foods at or above 135°F. Corrected, VC&D.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

POINTS 1	Compliance date not specified Complied on 6/18/2015 Violation Reference - HSC - 113945-113945.1, 113984.1	Inspector Comments: Observed no person in charge upon arrival, employees would not let an inspection occur until someone was present to grant permission. Ensure that there is a designated person in charge when a person of authority leaves, even for a short period of time. Corrected. Owner arrived and shortly after the person in charge returned to the facility.
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Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed cooking dial thermometer out of calibration by over 40°F. Recalibrate or replace thermometer.
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Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

48. FOOD HANDLER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed 2 employees with no current San Bernardino County Food Worker Certification. Ensure that employees obtain a San Bernardino County Food Worker card within 2 weeks. Provided Food Worker information and verification sheet to fill out and fax return. Failure to do so will result in a charged reinspection to verify compliance.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: 1 - half tray cut beef
	Complied on 6/18/2015 Violation Reference - HSC - 113980	

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Posted "A" placard.
 No major violations were observed.

Signature(s) of Acknowledgement

NAME:
 TITLE: